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**Translated text in English**

Veroeff. Work in accordance with. Grain-vigorously.

DATE: 1998 VOLUME:

274 NUMBERS: Report on the 48. Conference for
baker's shop technology
and 3. Conference for confectionery technology, 1997**Translate with SYSTRAN 4.0**
 Text: Enter up to 150 words for translation
Veroeff. Arbeitsgem. Getreideforsch. DATE: 1998
VOLUME: 274NUMBER: Bericht ueber die 48. Tagung fuer
Baeckerei-Technologie und 3.
Tagung fuer Konditorei-Technologie, 1997
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L6: Entry 1 of 7

File: USPT

Feb 25, 2003

DOCUMENT-IDENTIFIER: US 6524637 B2

TITLE: Composition providing a stable suspension of a particulate component

Grindamyl S 100 contains xylanase
and other enzymes**case?*Detailed Description Paragraph Table (8):

TABLE IX Composition 5-1 5-2 5-3 5-4 Soy oil 99 parts + 1 parts 80 67 99 60 fully hardened palm oil Vanillin in powder form 20 --- GRINDSTED .TM. FF 1102 stabiliser* --- 33 --- GRINDAMYL .TM. S 100 bakery enzyme* --- 1 --- GRINDSTED .TM. LFS 560 stabiliser* --- 40 *available from Danisco Ingredients, Denmark

Detailed Description Paragraph Table (13):

TABLE XIII Composition 9-1 9-2 9-3 9-4 Sunflower oil 93 93 93 93 Fully hardened 2 1.8 1.5 1 palm oil DIMODAN .RTM. 0 0.2 0.5 1 PV* GRINDAMYL .TM. 5 5 5 5 9201*
*available from Danisco Ingredients, Denmark

Detailed Description Paragraph Table (15):

TABLE XIV Component Component Component Sample (a) (b) (c) Observation 11-1 Soya oil fully Enzyme powder No sediment 99% hardened GRINDAMYL .TM. tation. palm oil 1% H 121* No loss of (Average activity after particle size storage.sup.i 100 .mu.m) 1% 11-2 Soya oil fully Enzyme powder No sediment 98% hardened GRINDAMYL .TM. tation. palm oil 2% H 121* No loss of (Average activity after particle size storage 100 .mu.m) 10% 11-3 Soya oil 0% Enzyme powder Sedimentation 100% GRINDAMYL .TM. after a few H 121* minutes (Average particle size 150 .mu.m) 10% 11-4 Water 100% 0% Solubilised Loss of activity enzyme powder after 2 months.sup.1 GRINDAMYL .TM. storage H 121* + preservatives 10% *available from Danisco Ingredients, Denmark

Detailed Description Paragraph Table (16):

TABLE XV Test Enzyme Specific Bread Volume 11-2a 0% (control) 5.75 11-2b 0.1% of sample 11-2 7.25 11-2c 0.01% of 7.15 GRINDAMYL .TM. H 121

Detailed Description Paragraph Table (17):

TABLE XVI Component Component Component Component (a) (b) (c) (d) 1 80 parts Rape 2 parts fully 5 parts enzyme 1 part seed oil hardened powder (150 .mu.m) GRIND- GRINDSTED .TM. palm oil GRINDAMYL .TM. STED .TM. ACETEM 95 H 121* CITREM CO* LR 10* 2 75 parts 2 parts 3 parts enzyme PANADON .TM. PANODAN .TM. powder AB 100 AM GRINDAMYL .TM. 23 parts H 121* (150 .mu.m) GRINDSTED .TM. ACETEM 95 CO* 3 98 parts 2 parts fully 10 parts 0.5 parts sunflower oil hardened enzyme powder, Soya rape seed oil GRINDAMYL .TM. Lecithin 757* (200 .mu.m) 4 98 parts 1 part fully 2 parts enzyme PANODAN .TM. hardened rape powder TR* seed oil GRINDAMYL .TM. H 121* (150 .mu.m)
*available from Danisco Ingredients, Denmark

Set	Items	Description
S1	48	GRINDAMYL
S2	83	EXEL
S3	4	S1 AND S2
S4	3	RD (unique items)
S5	0	EXEL 16
S6	4	S2 AND LIPASE
S7	3	RD (unique items)
S8	0	S7 NOT S3
S9	139223	ASPERGILLUS
S10	200	TUBINGENSIS
S11	105749	LIPASE
S12	2	S10 AND S11
S13	2	RD (unique items)
S14	8	S1 AND S11
S15	4	S14 NOT S3
S16	4	RD (unique items)
S17	4	S16 NOT S123
S18	4	S16 NOT S12

18/5/3 (Item 2 from file: 51)
DIALOG(R) File 51:Food Sci.&Tech.Abs
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00773599 1999-01-m0029 SUBFILE: FSTA
Effect and functionality of lipases in dough and bread.
Jensen, B.; Drube, P.

Danisco Ingredients Deutschland GmbH, Robert-Bosch-Str. 20, 25451
Quickborn, Germany

Getreide, Mehl und Brot 1998, 52 (3) 153-157

NOTE: 10 ref.

DOCUMENT TYPE: Journal Article

LANGUAGE: German

Grindamyl Excel 16 Bakery Enzyme, a 1,3 specific triglyceride-hydrolysing **lipase**, was added at 5000 LUS/g to Type 550 wheat or a Danish flour to determine its effects on dough stability and bread crumb structure. Values obtained using a Chopin Rheofermentometer F2 indicated that the high degree of gluten strengthening induced by the enzyme preparation led to markedly improved dough stability. Baking tests revealed an improvement in bread crumb structure and significantly greater freshness retention, and, in combination with a vegetable oil, a higher specific vol.

DESCRIPTORS (HEADINGS): BAKING; BREAD; DOUGH; LIPASES; STABILITY; WHEAT

DESCRIPTORS: BAKING PROPERTIES; WHEAT BREAD; WHEAT DOUGH

DESCRIPTORS (TRADE/BRAND NAME): Chopin Rheofermentometer F2;

Grindamyl Excel 16 Bakery Enzyme

SECTION HEADINGS: Cereals & bakery products (SC=m)

4/5/1 (Item 1 from file: 53)
DIALOG(R) File 53:FOODLINE(R): Food Science & Technology
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00677335 FOODLINE ACCESSION NUMBER: 472528
Effect and functionality of lipases in dough and bread.
Jensen B; Drube P
Getreide Mehl und Brot (May-June), 52 (3), 153-157 (10 ref.)
1998

ISSN NO: 0367-4177

LANGUAGE: German

DOCUMENT TYPE: Journal article

FOODLINE UPDATE CODE: 19980724

ABSTRACT: Studies have shown that polar lipids improve the baking quality of dough, whilst non-polar lipids have a negative effect. Danisco Ingredients has developed a lipase, **GRINDAMYL Exel 16** Bakery Enzyme, which is a 1,3 specific triglyceride hydrolysing lipid. Tests showed that **Grindamyl Exel 16** Bakery Enzyme improved dough stability and crumb structure, and, when used together with oil, increased volume and crumb structure. Organoleptic tests showed that bread made with this enzyme was fresher than the control bread.

SECTION HEADING: CEREAL PRODUCTS

DESCRIPTORS: BREAD; CRUMB STRUCTURE; DANISCO INGREDIENTS; DOUGH STABILITY; FRESHNESS; **GRINDAMYL EXEL 16**; LIPIDS; VOLUME

4/5/3 (Item 1 from file: 399)
DIALOG(R) File 399:CA SEARCH(R)
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129274945 CA: 129(21)274945c JOURNAL
Effect and activity of lipases in dough and bread
AUTHOR(S): Jensen, B.
LOCATION: Quickborn, Germany,
JOURNAL: Veroeff. Arbeitsgem. Getreideforsch. DATE: 1998 VOLUME: 274
NUMBER: Bericht ueber die 48. Tagung fuer Baeckerei-Technologie und 3.
Tagung fuer Konditorei-Technologie, 1997 PAGES: 67-76 CODEN: VAGED6
ISSN: 0342-572X LANGUAGE: German PUBLISHER: Granum-Verlag
SECTION:

CA217002 Food and Feed Chemistry

CA207XXX Enzymes

IDENTIFIERS: lipase Grindamyl dough bread property, oil lipase dough
bread property

DESCRIPTORS:

Bread... Dough... Food functional properties... Sunflower oil...

lipase GRINDAMYL Exel 16 Bakery Enzyme effect and activity in dough and
bread

CAS REGISTRY NUMBERS:

9001-62-1 lipase GRINDAMYL Exel 16 Bakery Enzyme effect and activity in
dough and bread

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